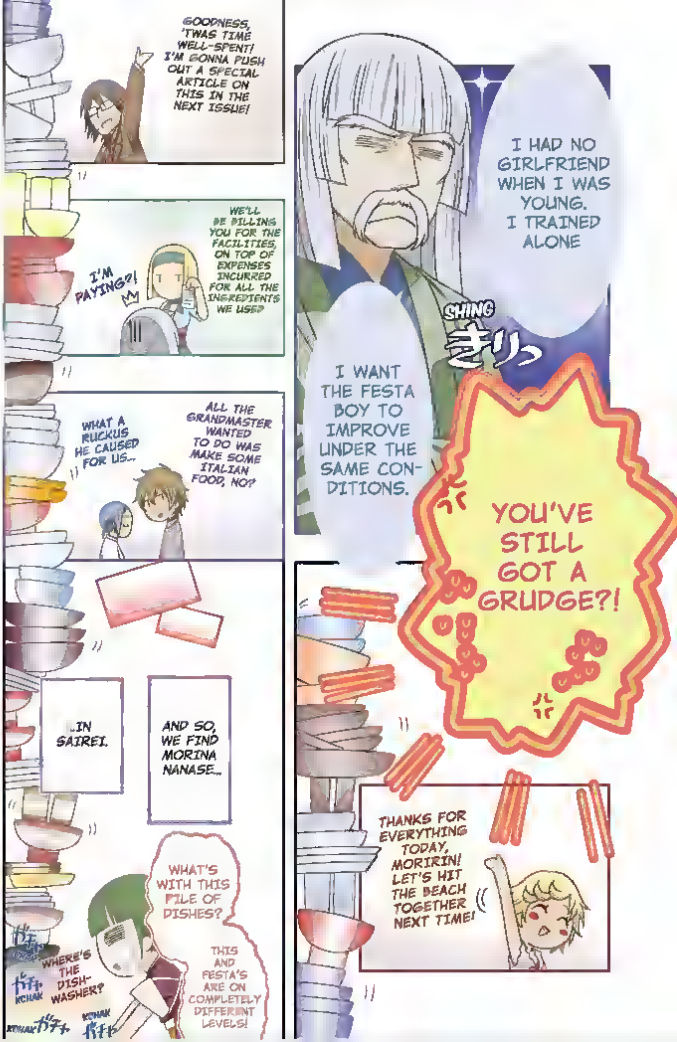
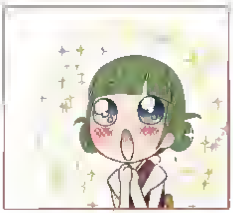
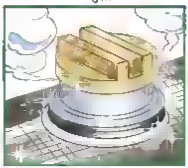
IT'S FINE IF YOU INVITE HER INTO SAIREI BUT SHE'S STILL A STUDENT ON A PART TIME SCHEDULE.
THEN I'LL EMPLOY HER AS SUCH.
MORINA!
YOU DON'T HAVE TO GO IF YOU REALLY DON'T WANNA, OKAY?!
YOU'LL GET LONELY IF YOU'RE SEPARATED FROM ME!
CHAPTER 7 -
JAPANESE RESTAURANT "SAIREI"
36, JAPANESE RESTAURANT "SAIREI"
SAIREI'S...
...SO BIG!
WHAT'S MOST IMPORTANT IS THAT FESTA MAKES IT OUT OKAY!
KUNOICHI
IT'LL BE ALL RIGHT!
DON'T BOTHER YOURSELF WITH ME!
QUIET
RESOLUTE.
THERE ARE PLENTY OF BETTER CHEFS OUT THERE...
GRAND-FATHER, WHY MORINA?


GOODNESS, 'TWAS TIME WELL-SPENT! I'M GONNA PUSH OUT A SPECIAL ARTICLE ON THIS IN THE NEXT ISSUE!
WE'LL BE BILLING YOU FOR THE FACILITIES, ON TOP OF EXPENSES INCURRED FOR ALL THE INGREDIENTS WE USE!
I'M PAYING?!
WHAT A RUCKUS HE CAUSED FOR US...
ALL THE GRANDMASTER WANTED TO DO WAS MAKE SOME ITALIAN FOOD, NO?
I HAD NO GIRLFRIEND WHEN I WAS YOUNG. I TRAINED ALONE
SHING
きりっ
I WANT THE FESTA BOY TO IMPROVE UNDER THE SAME CONDITIONS.
YOU'VE STILL GOT A GRUDGE?!
...IN SAIREI.
AND SO, WE FIND MORINA NANASE...
THANKS FOR EVERYTHING TODAY, MORIRIN! LET'S HIT THE BEACH TOGETHER NEXT TIME!
WHAT'S WITH THIS PILE OF DISHES?
WHERE'S THE DISH-WASHER?
THIS AND FESTA'S ARE ON COMPLETELY DIFFERENT LEVELS!
KCHAK
KCHAK

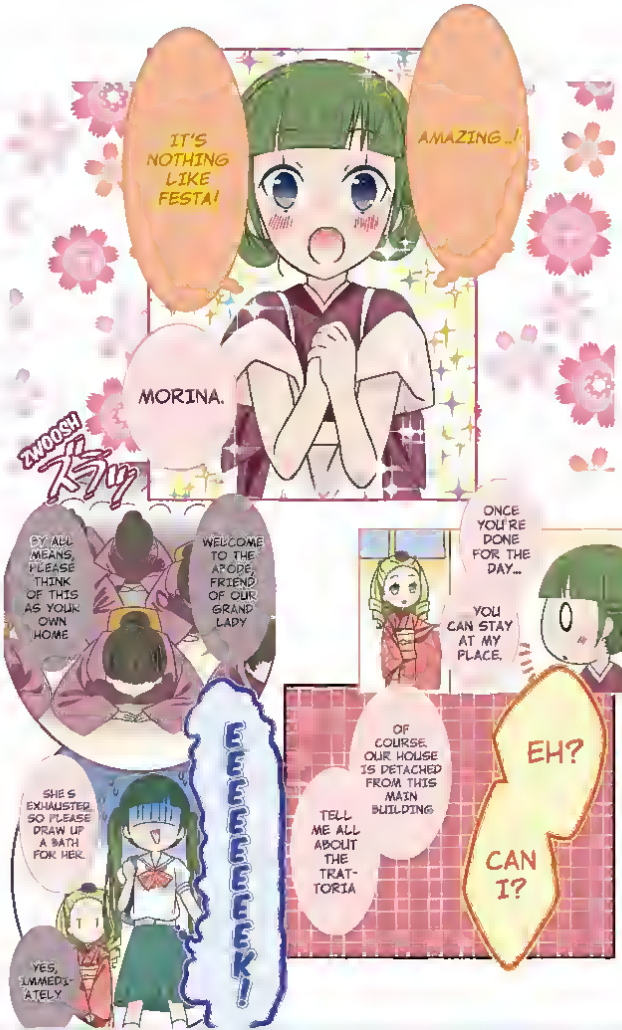


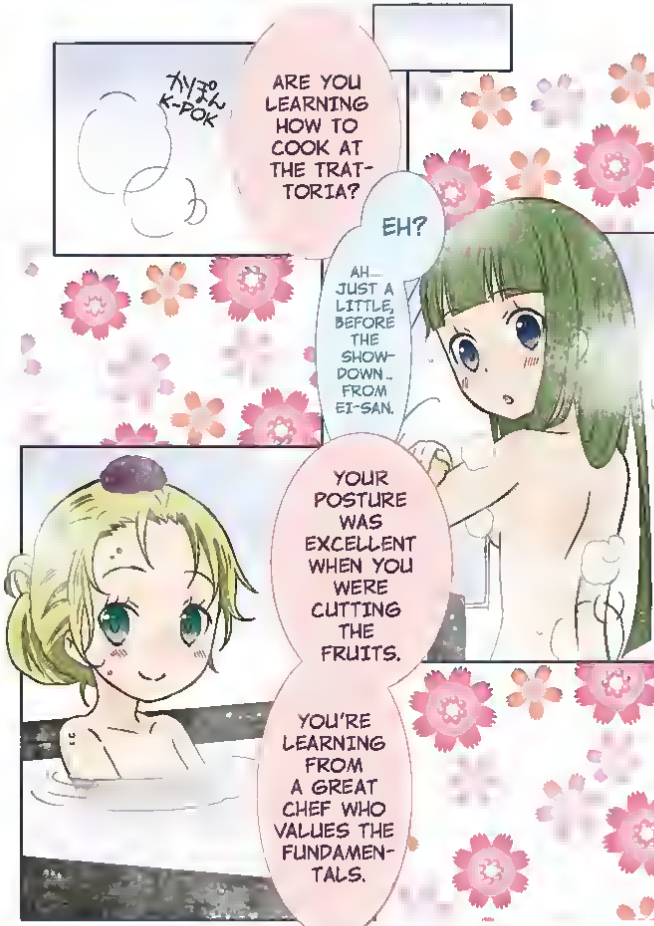
IT'S SO BEAUTIFUL!

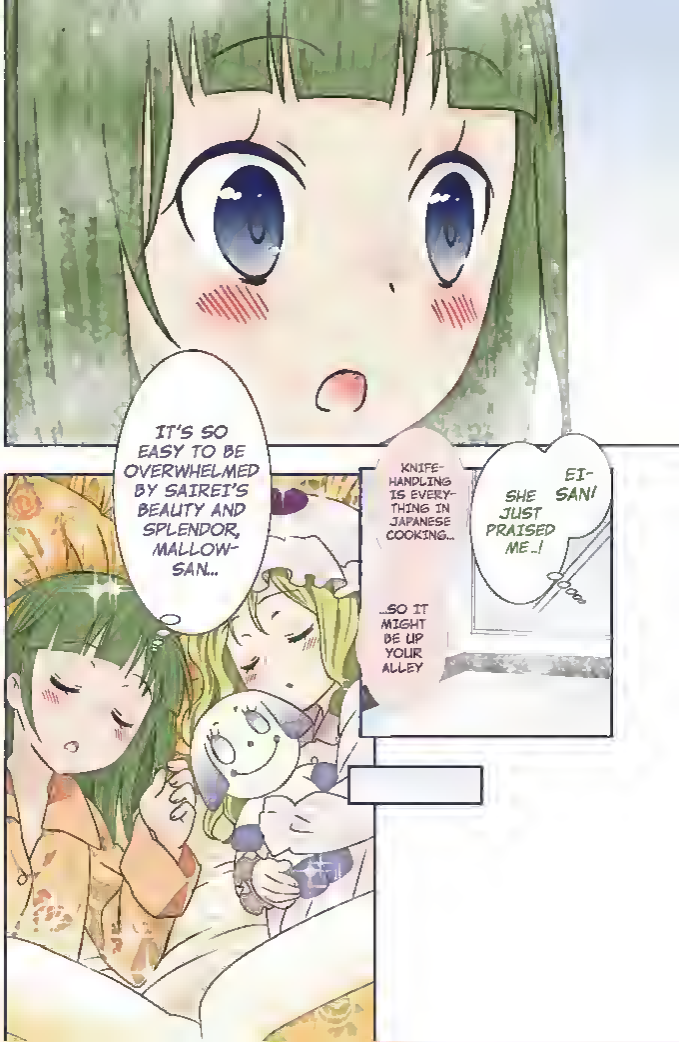
FLOP
FLOP
FLOP
FLOP


HISS
HISS

YAAAAAAAAAAAAAAAH
THE HALL-WAY'S SO LONG!
THE LAST TIME...
I HAD TO USE THIS OLD SCHOOL METHOD...
TM TM TM TM TM TM
...WAS GRADE SCHOOL!
BUT THIS MIGHT BE GOOD AS A DIET?
WHEEZE
HUFF


IT'S NOTHING LIKE FESTA!
AMAZING...!
MORINA.
ZWOOSH!
ズラッ
BY ALL MEANS, PLEASE THINK OF THIS AS YOUR OWN HOME
WELCOME TO THE ABODE, FRIEND OF OUR GRAND LADY
EEEEEEEEK!
SHE'S EXHAUSTED SO PLEASE DRAW UP A BATH FOR HER.
YES, IMMEDIATELY
ONCE YOU'RE DONE FOR THE DAY...
YOU CAN STAY AT MY PLACE.
EH?
CAN I?
OF COURSE. OUR HOUSE IS DETACHED FROM THIS MAIN BUILDING
TELL ME ALL ABOUT THE TRATTORIA


K-POK
ARE YOU LEARNING HOW TO COOK AT THE TRATTORIA?
EH?
AH... JUST A LITTLE, BEFORE THE SHOWDOWN.. FROM EI-SAN.
YOUR POSTURE WAS EXCELLENT WHEN YOU WERE CUTTING THE FRUITS.
YOU'RE LEARNING FROM A GREAT CHEF WHO VALUES THE FUNDAMENTALS.


IT'S SO EASY TO BE OVERWHELMED BY SAIREI'S BEAUTY AND SPLENDOR, MALLOW-SAN...
KNIFE-HANDLING IS EVERY-THING IN JAPANESE COOKING...
...SO IT MIGHT BE UP YOUR ALLEY
EI-SAN! SHE JUST PRAISED ME..!

CUBE CUT (DICE-SHAPED CUT)

SHAVE

JULIENNE

STEEP CUT

CUTTING INTO THIN RECTANGLES

CUTTING QUIZ

THIN SLICE

SLICE

CUTTING

WE DON'T RINSE THE KONBU, AS THE UMAMI WILL GET WASHED OUT

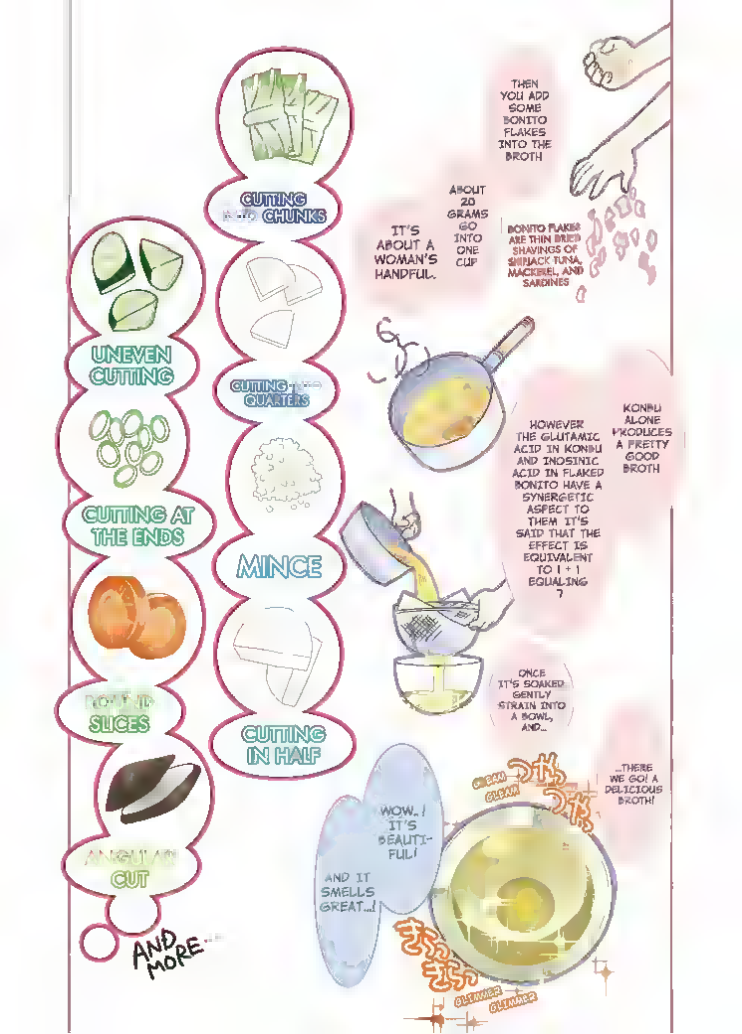
SO WE PUT IN ONE YOKAN (RECTANGULAR SHEET OF KONBU PER FOUR CUPS OF WATER AND SOAK FOR A LITTLE OVER 30 MINUTES.

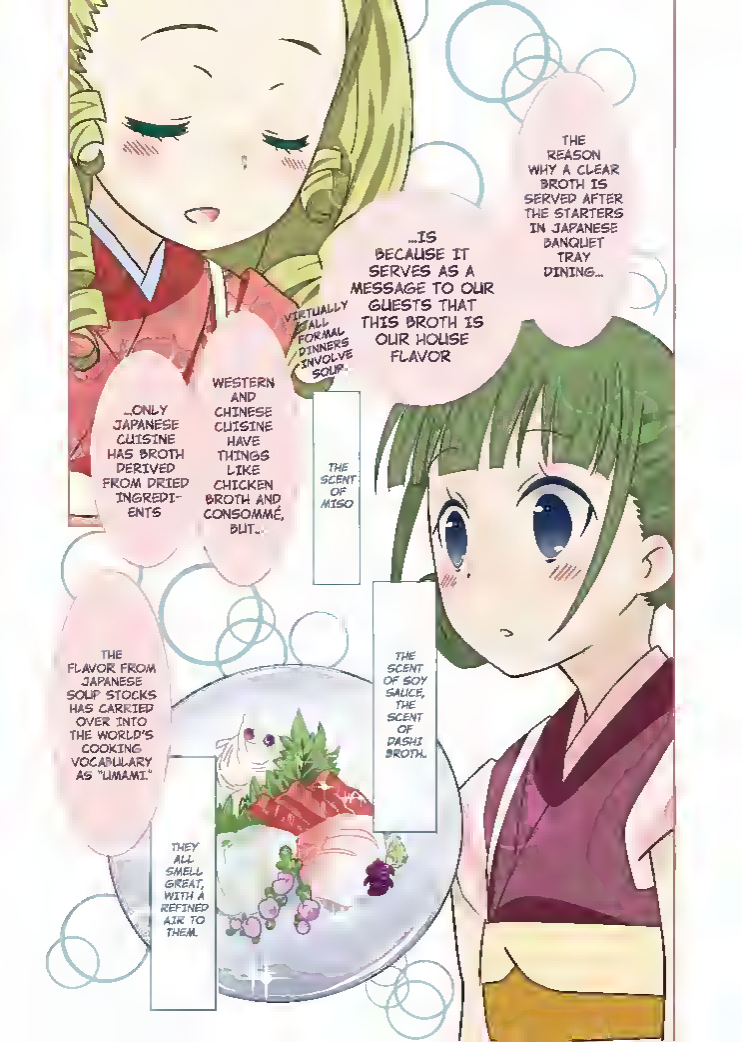
IF THE KONBU IS SOILED, WRAP THE KONBU TIGHTLY, THEN WIPE OFF WITH A CLOTH

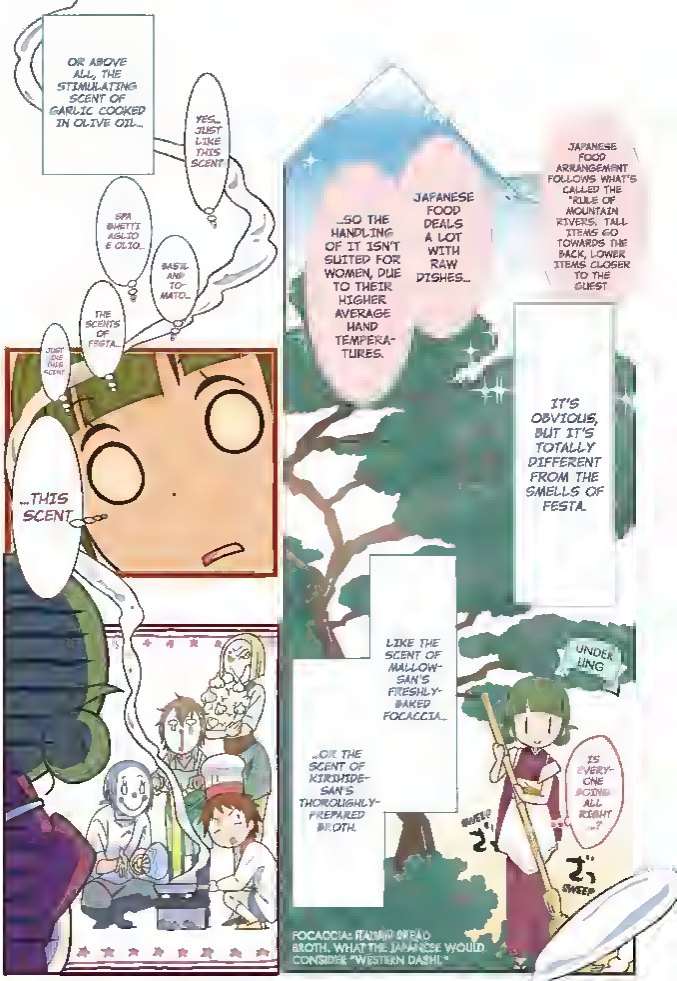
AFTER THE TIME IS UP, HEAT THE BROTH OVER MEDIUM, AND REMOVE THE KONBU RIGHT WHEN THE BROTH STARTS BOILING.

IF KONBU BOILS FOR TOO LONG THE SURFACE GETS STICKY, DULLING THE FLAVOR.

THE MOMENT THE BROTH AT THE POT'S RIM STARTS BOILING (AT AROUND 80 DEGREES CELSIUS) IS REFERRED TO IN JAPANESE AS "ME-BANA."


CUTTING INTO CHUNKS
CUTTING INTO QUARTERS
MINCE
CUTTING IN HALF
SLICES
ANGULAR CUT
AND MORE...
UNEVEN CUTTING
CUTTING AT THE ENDS
THEN YOU ADD SOME BONITO FLAKES INTO THE BROTH
ABOUT 20 GRAMS GO INTO ONE CUP
IT'S ABOUT A WOMAN'S HANDFUL.
BONITO FLAKES ARE THIN DRIED SHAVINGS OF SKIPJACK TUNA, MACKEREL, AND SARDINES
KONBU ALONE PRODUCES A PRETTY GOOD BROTH
HOWEVER THE GLUTAMIC ACID IN KONBU AND INOSINIC ACID IN FLAKED BONITO HAVE A SYNERGETIC ASPECT TO THEM IT'S SAID THAT THE EFFECT IS EQUIVALENT TO 1 + 1 EQUALING 7
ONCE IT'S SOAKED GENTLY STRAIN INTO A BOWL, AND...
...THERE WE GO! A DELICIOUS BROTH!
WOW..! IT'S BEAUTI-FUL!
AND IT SMELLS GREAT..!
GLIMMER GLIMMER
GLIMMER GLIMMER


THE REASON WHY A CLEAR BROTH IS SERVED AFTER THE STARTERS IN JAPANESE BANQUET TRAY DINING...
...IS BECAUSE IT SERVES AS A MESSAGE TO OUR GUESTS THAT THIS BROTH IS OUR HOUSE FLAVOR
VIRTUALLY ALL FORMAL DINNERS INVOLVE SOUP.
WESTERN AND CHINESE CUISINE HAVE THINGS LIKE CHICKEN BROTH AND CONSOMMÉ, BUT...
...ONLY JAPANESE CUISINE HAS BROTH DERIVED FROM DRIED INGREDIENTS
THE SCENT OF MISO
THE SCENT OF SOY SAUCE, THE SCENT OF DASHI BROTH.
THE FLAVOR FROM JAPANESE SOUP STOCKS HAS CARRIED OVER INTO THE WORLD'S COOKING VOCABULARY AS "UMAMI."
THEY ALL SMELL GREAT, WITH A REFINED AIR TO THEM.


OR ABOVE ALL, THE STIMULATING SCENT OF GARLIC COOKED IN OLIVE OIL...
YES... JUST LIKE THIS SCENT
SPA GHETTI AGLIO E OLIO...
BASIL AND TO-MATO...
THE SCENTS OF FESTA...
JUST LIKE THAT SCENT
...THIS SCENT...
JAPANESE FOOD ARRANGEMENT FOLLOWS WHAT'S CALLED THE "RULE OF MOUNTAIN RIVERS." TALL ITEMS GO TOWARDS THE BACK, LOWER ITEMS CLOSER TO THE GUEST
...SO THE HANDLING OF IT ISN'T SUITED FOR WOMEN, DUE TO THEIR HIGHER AVERAGE HAND TEMPERA-TURES.
JAPANESE FOOD DEALS A LOT WITH RAW DISHES...
IT'S OBVIOUS, BUT IT'S TOTALLY DIFFERENT FROM THE SMELLS OF FESTA.
UNDER-LING
LIKE THE SCENT OF MALLOW-SAN'S FRESHLY-BAKED FOCACCIA...
...OR THE SCENT OF KIRIWIDE-SAN'S THOROUGHLY-PREPARED BROTH.
IS EVERY-ONE DOING ALL RIGHT ...?
SWEEP
SWEEP
FOCACCIA: ITALIAN BREAD
BROTH: WHAT THE JAPANESE WOULD CONSIDER "WESTERN DASHI."

X DO NOT FAN SMOKE INTO THE STREET

AH!
MO-
MORI-
KIMONO AND HAIR BUNS! I'VE NEVER SEEN HER LIKE THIS BEFORE!
...WH WHO ARE YOU GUYS...?
MAL-LOW-SAN...
...AND...
GREAT KING SOKA PER.
BUR-GUNDY LADY
SALUTE PAN MAN.
MORINA!
YOU'VE DONE ENOUGH STUDY ING AT SAITEI, RIGHT?
B-BUT I STILL
WE'VE COME TO GET YOU!
THERE'S NO NEED FOR YOU TO FOLLOW WHAT THE GRAND-MASTER SAYS!
FESTA CAME OUT ON TOP IN THIS ITALIAN SHOW-DOWN.
YOU'RE GONNA BECOME AN ITALIAN CHEF, RIGHT?!
YOU'RE MY RIVAL, RIGHT?!

WE KNOW THAT SAIREI'S A SPECTACULAR RESTAURANT...
...BUT EVERYONE'S WAITING FOR YOU AT FESTA!
THERE'S A SPOT FOR YOU THERE!
YOU SAY YOU'D RATHER WORK THERE THAN AT SAIREI...?
THEN PREPARE SOMETHING THAT SHOWS YOUR DETER-MINATION.
...THANK YOU, ALL
THAT'S RIGHT
THERE'S A PLACE TO GO BACK TO WHERE EVERYONE'S WAITING FOR ME
THAT'S WHERE MY ITALIAN DINING AWAITS
YOU WANT TO RETURN TO FESTA?

THERE'S NO WAY YOU'LL MAKE SOMETHING THAT'LL CONVINCE THE GRANDMASTER TO LET YOU GO...
EVERYONE DO I LOOK THAT HOPE-LESS...?
HMOO OOOO
HE TOLD YOU TO MAKE SOMETHING IF YOU WANT HIM TO LET YOU GO BACK TO FESTA?
YOU MORINA CHAN?
AND HE'LL TRY OUT YOUR COOK-ING?
DIDN'T COME TO WORK BUT DRESSED UP ANYWAY OUT OF LOYALTY
I KNOW THERE'S NO WAY I CAN SATISFY HIM WITH MY COOKING...
...BUT I CAME HERE FOR ADVICE BECAUSE I STILL WANTED TO MAKE SOME-THING
I ONLY KNOW ITALIAN COOKING, ANYWAY.
...SO I WANT TO GIVE IT MY BEST SO I CAN WORK HERE AGAIN
WHEN ALL S SAID AND DONE, I STILL LIKE FESTA..
TOUCHED

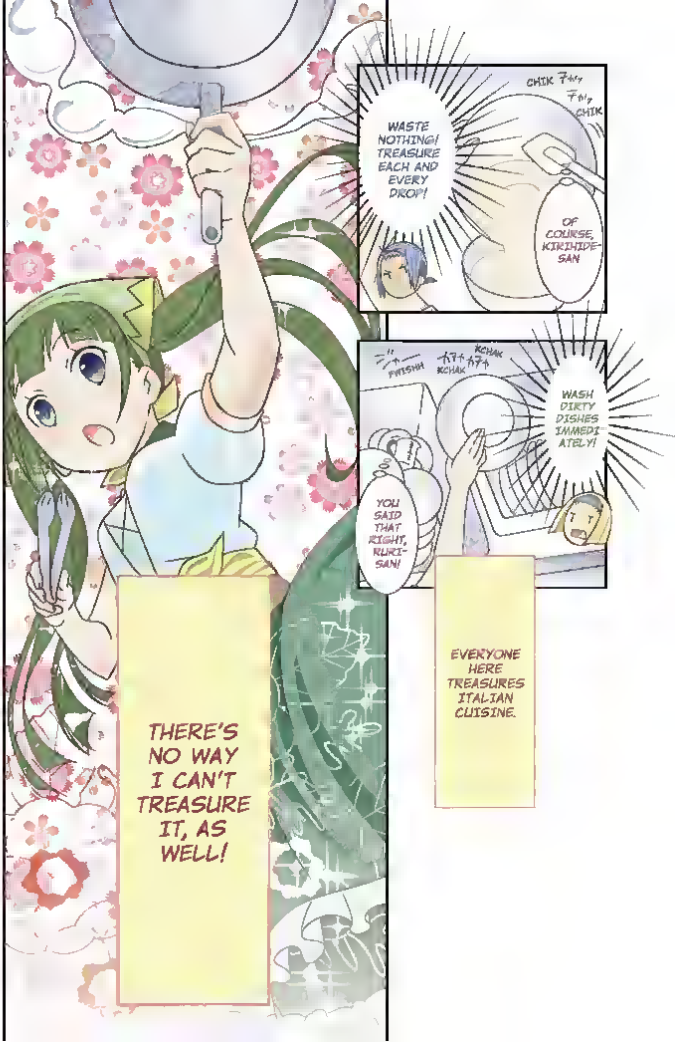
38, CARPACCIO ~WESTERN-STYLE SASHIMI~

THANKS, EVERYONE!
KA-WHUMP
OKAY FIRST OFF HIGH-GRADE TUSCAN RED WINE.
GIVE SOME TO THE GRAND-MASTER AS AN OFFERING.
A BOOK OF SIMPLE ITALIAN RECIPES.
THERE SHOULD BE SOMETHING IN THERE YOU CAN MAKE.
GREAT MEALS COME FROM FRESH INGREDIENTS.
YOU CAN GET THOSE THE MORNING YOU'RE SET TO COOK.

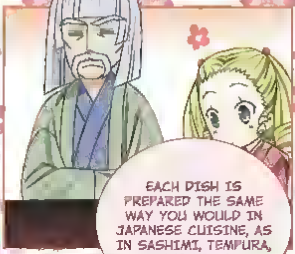
YES, SIR!
SAIREI'S GREAT BECAUSE IT'S SO BIG AND REFINED! IT JUST OOZES EXCELLENCE!
I'VE THOUGHT IT'D ACTUALLY BE NICE IF I COULD KEEP WORKING THERE!
SHANN
YOU DON'T REALLY HAVE TO HURRY AND COME BACK TO FESTA, Y'KNOW
FESTA WILL RUN JUST FINE WITHOUT YOU, ANYWAY!
SAIREI MUST BE A FUN TIME FOR YOU, TOO
HMPH

BUT I STILL FEEL FESTA'S NUMBER ONE, BECAUSE OF YOU GUYS.
THAT'S WHAT I REALIZED WHEN YOU GUYS CAME TO GET ME!
FESTA'S NUMBER ONE BECAUSE OF YOU, MALLOW-SAN!
HE'S HEARING THINGS!
I KNOW YOU LOVE ME THAT MUCH!
ALL RIGHT, ALREADY!
BUT?
STAND
YOUR TECHNIQUE STILL HAS A LONG WAY TO GO!
SO PERFORM EVERY STEP DILIGENTLY! ACCURATELY! OVER AND OVER AGAIN!
GO MAKE HIM SOME ITALIAN FOOD...
...THAT DEFINES WHO YOU ARE!
YES, SIR!

NOT A LOT OF TIME HAS PASSED SINCE SHE STARTED WORK THERE...
...SO WHY DOES SHE LOVE ITALIAN FOOD SO MUCH?
SHUK SHUK
THERE'S SIGNIFICANT MEANING BEHIND THE ORDER OF THE STEPS IN EACH RECIPE!
YES, MALLOW-SAN.
EVERYONE'S WORDS OF ADVICE COME TO MIND
SWIP
ACCURATE SLICES ENSURE THAT THE FLAVOR STAYS UNIFORM THROUGHOUT- WHICH MEANS THE WHOLE DISH BECOMES MORE DELICIOUS.
YES, EI-SAN.

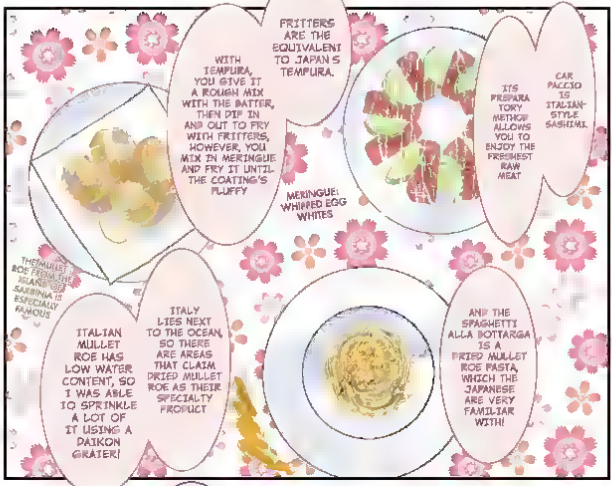

THERE'S NO WAY I CAN'T TREASURE IT, AS WELL!
EVERYONE HERE TREASURES ITALIAN CUISINE.
YOU SAID THAT RIGHT, RURI-SAN!
WASH DIRTY DISHES IMMEDIATELY!
KCHAK KCHAK
FWISHH
WASTE NOTHING! TREASURE EACH AND EVERY DROP!
OF COURSE, KIRIHIDE-SAN
CHIK
CHIK

SORRY TO KEEP YOU WAITING
SHFF

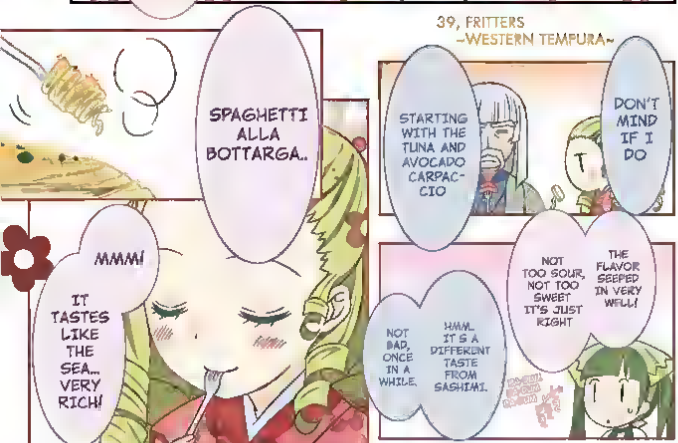

EACH DISH IS PREPARED THE SAME WAY YOU WOULD IN JAPANESE CUISINE, AS IN SASHIMI, TEMPURA, AND UDON

TUNA AND AVOCADO CARPACCIO
EGGPLANT AND ZUCCHINI FRITTERS
AND LASTLY, SPAGHETTI ALLA BOTTARGA...
...PASTA WITH DRIED MULLET ROE.

JAPAN AND ITALY RESEMBLE EACH OTHER VERY MUCH!
PLEASE GIVE IT A TRY!


FRITTERS ARE THE EQUIVALENT TO JAPAN'S TEMPURA.
WITH TEMPURA, YOU GIVE IT A ROUGH MIX WITH THE BATTER, THEN DIP IN AND OUT TO FRY WITH FRITTERS, HOWEVER, YOU MIX IN MERINGUE AND FRY IT UNTIL THE COATING'S FLUFFY
MERINGUE: WHIPPED EGG WHITES
CAR PACCIO IS ITALIAN-STYLE SASHIMI.
ITS PREPARATORY METHOD ALLOWS YOU TO ENJOY THE FRESHEST RAW MEAT
THE MULLET ROE FROM THE ISLANDS OF SARDINIA IS ESPECIALLY FAMOUS
ITALIAN MULLET ROE HAS LOW WATER CONTENT, SO I WAS ABLE TO SPRINKLE A LOT OF IT USING A DAIKON GRATER!
ITALY LIES NEXT TO THE OCEAN, SO THERE ARE AREAS THAT CLAIM DRIED MULLET ROE AS THEIR SPECIALTY PRODUCT
AND THE SPAGHETTI ALLA BOTTARGA IS A FRIED MULLET ROE PASTA, WHICH THE JAPANESE ARE VERY FAMILIAR WITH!

39, FRITTERS ~WESTERN TEMPURA~

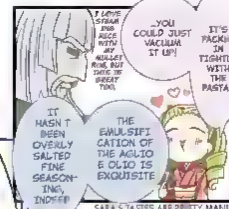

SPAGHETTI ALLA BOTTARGA..
MMM!
IT TASTES LIKE THE SEA... VERY RICH!
STARTING WITH THE TUNA AND AVOCADO CARPACCIO
DON'T MIND IF I DO
NOT BAD, ONCE IN A WHILE.
HMM.. IT'S A DIFFERENT TASTE FROM SASHIMI.
NOT TOO SOUR, NOT TOO SWEET IT'S JUST RIGHT
THE FLAVOR SEEPED IN VERY WELL!

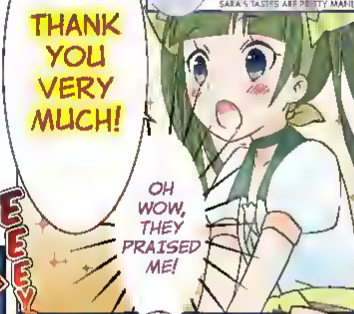
LAST IS THE EGGPLANT AND ZUCCHINI FRITTERS...

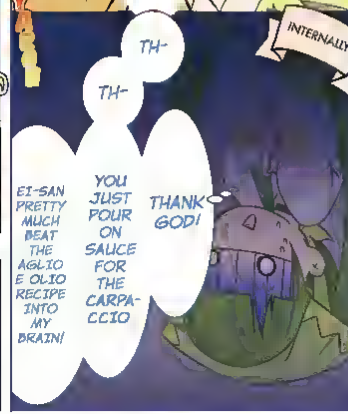
ばらり。

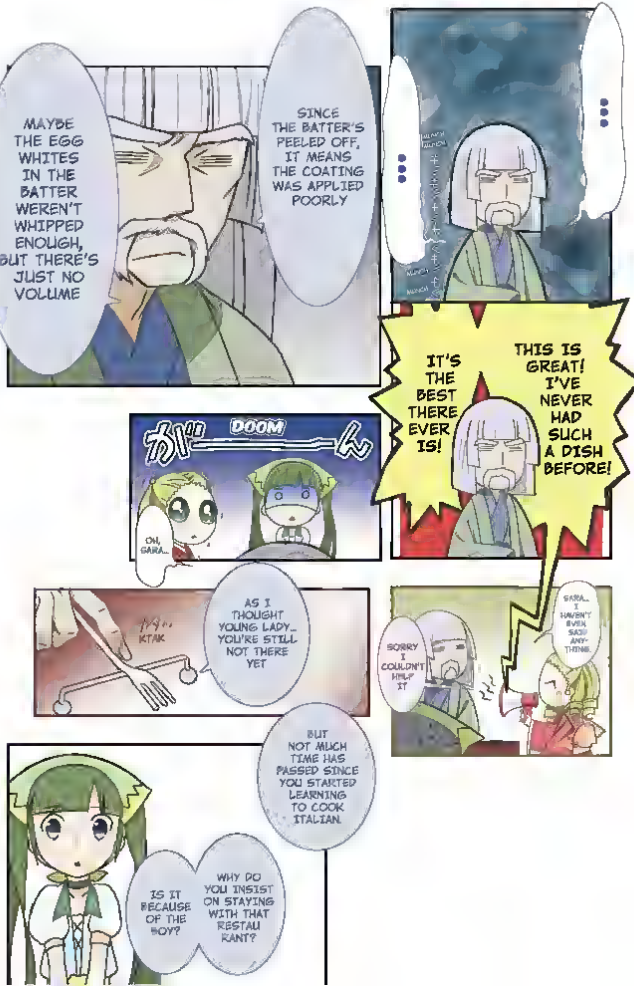
ひぇ〜
EEEYA
I KNEW IT!
FRIED CUISINE IS DEFINITELY NOT FOR BEGINNERS!

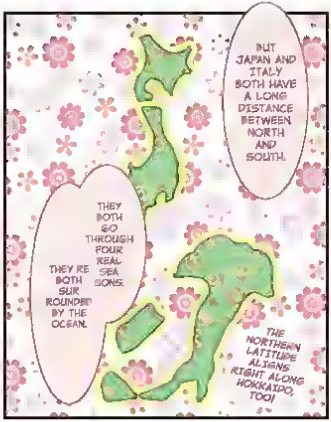
MUNCH


I LOVE STEAK AND RICE WITH MY MEAT, BUT THIS IS SWEET TOO.
...YOU COULD JUST VACUUM IT IN?
IT'S PACKED IN TIGHTLY WITH THE PASTA...
IT WASN'T OVERLY SALTED FINE SEASONING, INDEED
THE EMULSIFICATION OF THE AGLIO E OLIO IS EXQUISITE
SARA'S TASTES ARE PRETTY MANLY

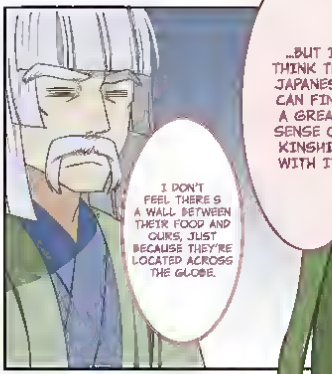

THANK YOU VERY MUCH!
OH WOW, THEY PRAISED ME!


INTERNALLY
TH-
TH-
EI-SAN PRETTY MUCH BEAT THE AGLIO E OLIO RECIPE INTO MY BRAIN!
YOU JUST POUR ON SAUCE FOR THE CARPACCIO
THANK GOD!

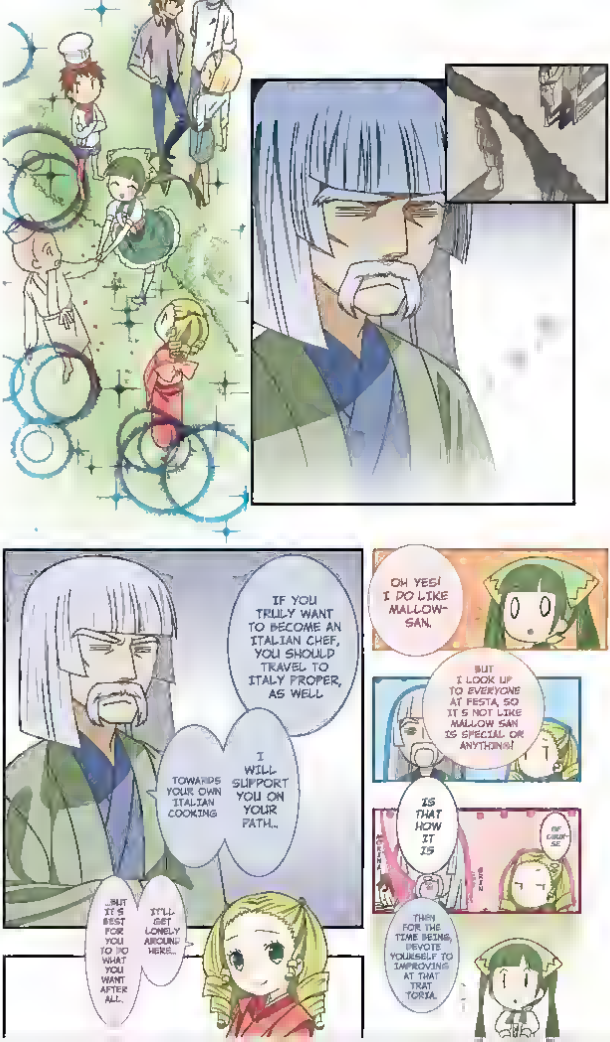

MAYBE THE EGG WHITES IN THE BATTER WEREN'T WHIPPED ENOUGH, BUT THERE'S JUST NO VOLUME
SINCE THE BATTER'S PEELED OFF, IT MEANS THE COATING WAS APPLIED POORLY
IT'S THE BEST THERE EVER IS!
THIS IS GREAT! I'VE NEVER HAD SUCH A DISH BEFORE!
DOOM
OH, GARA...
AS I THOUGHT YOUNG LADY... YOU'RE STILL NOT THERE YET
SORRY I COULDN'T HELP IT
GARA... HAVEN'T EVEN SAID ANYTHING
BUT NOT MUCH TIME HAS PASSED SINCE YOU STARTED LEARNING TO COOK ITALIAN.
IS IT BECAUSE OF THE BOY?
WHY DO YOU INSIST ON STAYING WITH THAT RESTAURANT?


BUT JAPAN AND ITALY BOTH HAVE A LONG DISTANCE BETWEEN NORTH AND SOUTH.
THEY BOTH GO THROUGH FOUR REAL SEA SONS.
THEY'RE BOTH SUR ROUNDED BY THE OCEAN.
THE NORTHERN LATITUDE ALIGNS RIGHT ALONG HOKKAIDO, TOO!

..IT'S TRUE THAT I WANT TO RETURN TO FESTA BECAUSE OF EVERYONE THERE


I DON'T FEEL THERE S A WALL BETWEEN THEIR FOOD AND OURS, JUST BECAUSE THEY'RE LOCATED ACROSS THE GLOBE.

ITALIAN CUISINE MAY BE THE PRODUCT OF A FOREIGN COUNTRY...
...BUT I THINK THE JAPANESE CAN FIND A GREAT SENSE OF KINSHIP WITH IT!


IF YOU TRULY WANT TO BECOME AN ITALIAN CHEF, YOU SHOULD TRAVEL TO ITALY PROPER, AS WELL
I WILL SUPPORT YOU ON YOUR PATH.
TOWARDS YOUR OWN ITALIAN COOKING
...BUT IT'S BEST FOR YOU TO DO WHAT YOU WANT AFTER ALL.
IT'LL GET LONELY AROUND HERE...
OH YES! I DO LIKE MALLOW-SAN.
BUT I LOOK UP TO EVERYONE AT FESTA, SO IT'S NOT LIKE MALLOW SAN IS SPECIAL OR ANYTHING!
IS THAT HOW IT IS
OF COURSE.
THEN FOR THE TIME BEING, DEVOTE YOURSELF TO IMPROVING AT THAT TRAT TORIA.

MALLOW-SAN?
THE GRAND-MASTER EVEN GAVE HIS APPROVAL!
A FLYER?
HEY MALLOW-SAN, WHAT'S GOING--?
THANK YOU FOR THE OTHER DAY. I'VE BECOME AN EVENT JUDGE FOR THE FESTIVAL TOMORROW. SO I'VE SENT THIS FLYER IN THE HOPES OF INVITING EVERYONE AT FESTA TO PARTICIPATE IN THE FESTIVITIES. -PIDA TONY
TONY-SAN!
I'M GRATEFUL FOR HIS INVITATION.
BUT THE RESTAURANT NEEDS TO BE OPEN.
I DOUBT WE CAN JOIN.
TURN
A FESTIVAL WITH MORINA I WANNA GO! I WANNA SEE MORINA IN A YUKATA OO-HOO-HOO
WE'RE GOING.
TOMORROW?
BUT WHAT ABOUT THE RESTAU, RANT?
MALLOW-SAN, MALLOW-SAN!
I'VE RETURNED TO FESTA!
ガラン RING RING ガラン
TADAAAA!